



## Cool cookline – fridge only

Standard drawer + solid worktop



## Applications

- Bulk storage at the point of use in the cookline
- Designed for heavy cooking equipment, mounted on either a Heat Shield or Solid Worktop
- Ideal for meat and fish at the optimum storage temperature for each

## Storage Capacity

**Gastronorm (GN) Pans**  
4 x 1/1 GN  
100 mm Deep  
or equivalent (per Drawer)

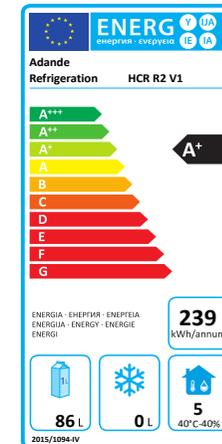
**Maximum Weight**  
40 kg of Food (per Drawer)

**Volume**  
86 Litres (per Drawer)

## Hydrocarbon R600a Refrigerant

A+ Fridge  
Drawer

'A+' Energy Rating  
(Consumption 239  
kWh/annum)



## Climate Testing

Tested to **Climate Class 4**  
(30°C & 55% relative humidity)  
for temperature and energy  
consumption and to **Climate  
Class 5** (40°C & 40% relative  
humidity) for temperature

## Electrical

**Mains Supply**  
230 Vac 50 Hz

**Power Socket** (included)  
Correct 2 or 3 Pin Plug  
fitted for each country

**Mains Lead** (included)  
2 Metre Coiled Lead





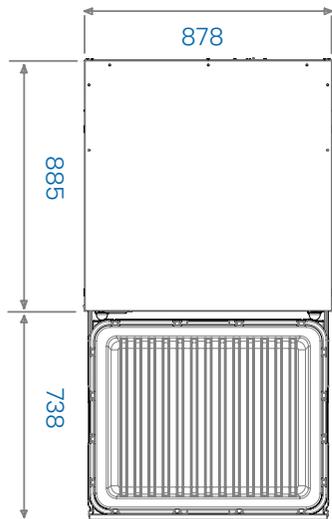
## Options

CHEF BASE + SOLID WORKTOP (W)	High castor base (HC)		Standard castor base (C)		Small castor base (SC)		Rollers & feet base (R)		Small rollers & feet base (SR)		Fixed frame base (FF)		Mobile frame base (MF)	
Finished height	574 mm	HCRI/HCW	503 mm	HCRI/CW	482 mm	HCRI/SCW	458 mm	HCRI/RW	448 mm	HCRI/SRW	590-900 mm	HCRI/FFW	590-900 mm	HCRI/MFW
Load-bearing capacity	201 kg		278 kg		503 kg		304 kg		305 kg		190 kg		310 kg	

For full options please see our [Drawer Customising and Accessories](#) pages

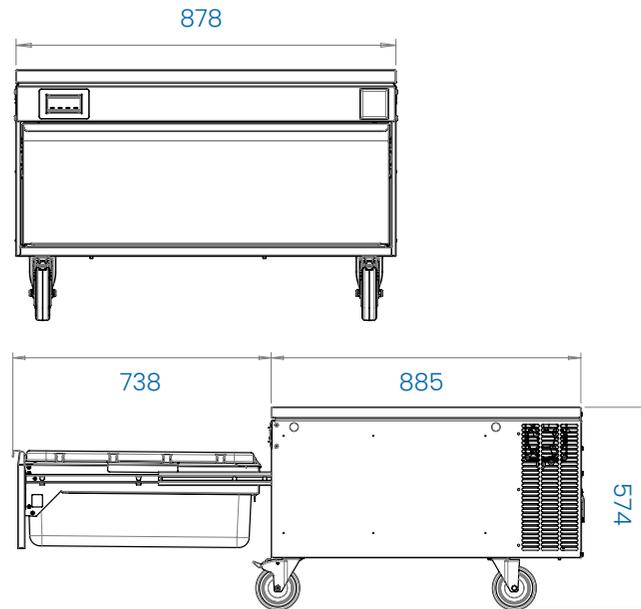
## Plan View

Chef base  
A+ fridge only (HCRI)  
With open drawer



## Elevation

Chef base - cool cookline  
A+ fridge only (HCRI)  
High castors (HC)  
Solid worktop (W)  
HCRI/HCW



## Tops



## Drawer Module



## Base

